

DINNERLY



Homestyle Bacon and Pea Soup with Crunchy Garlic Croutons



35 minutes



2 Servings

A pea, potato and bacon combo – you can't get any more classic than that. And they all come together to make a soup that's nourishing and satisfying. For delicious crunch, scatter over garlicky croutons and bacon before serving.

WHAT WE SEND

- 1 onion
- 1 potato
- 200g streaky bacon
- 2 chicken-style stock cubes
- 2 wholemeal rolls ^{1,6}
- 150g peas

WHAT YOU NEED

- 2 garlic cloves
- 250ml (1 cup) boiling water
- 2 tbs olive oil
- 60ml (¼ cup) milk ⁷

TOOLS

- oven tray
- baking paper
- large saucepan
- paper towel
- stick blender or food processor

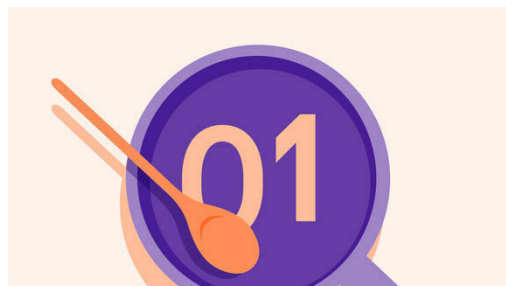
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

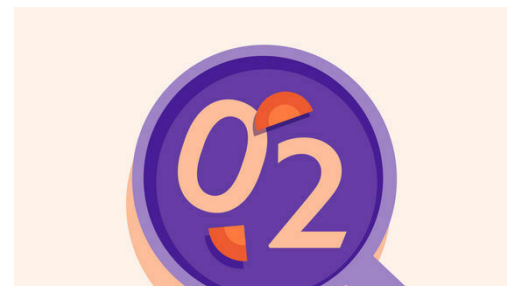
NUTRITION PER SERVING

Energy 755kcal, Fat 46.0g, Carbs 47.0g, Proteins 28.3g



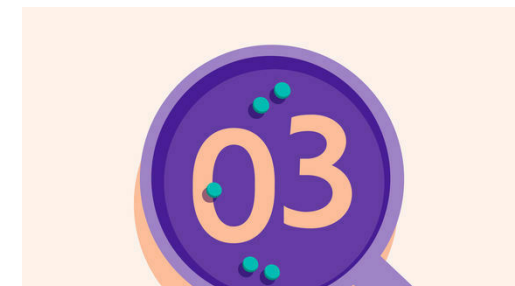
1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Crush or finely chop **2 garlic cloves**. Finely chop the **onion**. Peel the **potato** and cut into 1cm chunks. Cut the **bacon** into 1cm pieces. Crumble the **stock cubes** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to dissolve.



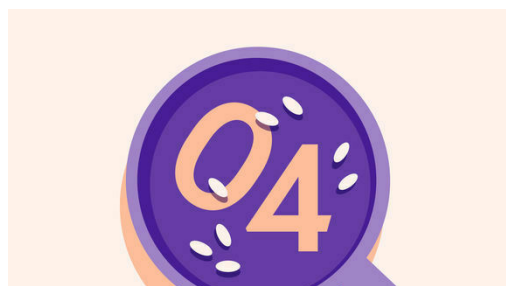
2. Bake croutons

Combine the **garlic** and **1 tbs olive oil** in a bowl. Cut the **rolls** into 2cm chunks and put on the lined tray. Drizzle with the **garlic oil** and toss to coat. Bake for 7 mins or until golden and crisp.



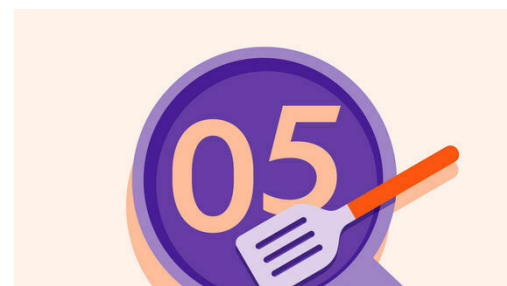
3. Cook bacon

Meanwhile, put the **bacon** in a cold large saucepan over medium-high heat and cook, stirring occasionally, for 5-6 mins until crisp. Remove from the pan and drain on paper towel. Heat **1 tbs olive oil** in the pan over medium heat. Cook the **onion**, stirring occasionally, for 3-4 mins until softened.



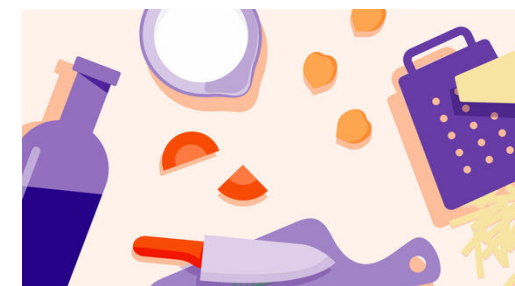
4. Simmer soup

Add the **potato**, **stock**, **60ml (¼ cup) milk** and **375ml (1½ cups) water** to the pan and bring to the boil. Reduce the heat to medium-high and cook for 8 mins. Add the **peas** and **three-quarters of the bacon** and return to the boil. Cook for a further 2 mins or until the veggies are tender.



5. Serve up

Remove the pan from the heat. Taste, then season with **salt and pepper**. Blend the soup with a stick blender until smooth (see Kitchen 101). Divide the **soup** among bowls, scatter over the **croutons** and **remaining bacon** and enjoy!



6. Kitchen 101

Take care when blending hot soup, as it may spit. If using a blender jug or food processor, remove the centre lid or pusher to allow the steam to escape, then hold the lid securely in place and use a tea towel to protect your hands from the heat. Don't overfill the jug – blend in batches if necessary.